



Arroz Con Pollo

Prep Time: 30 minutes
Yield: Serves 4-6

INGREDIENTS

Chicken Tinga:

1 pound boneless chicken (*breast or thigh meat*)
1 6oz can tomato paste
1 large white onion sliced
2 cloves of minced garlic
2 tablespoons ground chipotle seasoning
1 teaspoon Mexican oregano
¼ teaspoon black pepper
2 cups chicken broth
3 tablespoons cooking oil
Salt to taste

Arroz Amarillo

2 Tbs Canola Oil
2 cups long grain rice
4 cups chicken broth
6 threads Saffron
1/2 tsp Annatto
1/2 cup fresh peas

DIRECTIONS

Chicken Tinga:

1. Cut chicken into medium size chunks.
2. Place oil and chicken in a saucepan and cook the chicken on a medium heat until the chicken begins to lightly caramelize.
3. Add the onions and continue to cook for 5 minutes.
4. Add all remaining ingredients, reduce to a simmer, and cover.
5. Stir occasionally to prevent scorching. Cook until chicken is beginning to shred as you stir it.

Arroz Amarillo

6. Place oil and rice in a large saucepan on a medium heat stirring counterclockwise until the rice becomes lightly toasted.
7. Add chicken broth, annatto, and saffron to pot and cover tightly with a lid.
8. Bring the mixture to a boil over medium-high heat. Reduce heat to low, and simmer.
9. Cook until all the broth is evaporated and the rice is tender. Serve garnished with fresh peas.
10. Serve Chicken Tinga over Arroz Amarillo. Garnish with fresh avocado, tortilla, sour cream or Crema Mexicana.



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